



AMF Croissant

DESCRIPTION: concentrated butter / AMF mp36*

APPLICATIONS: Danish pastry, viennoiserie, croissant

PRODUCT CHARACTERISTICS

AMF Croissant is a unique anhydrous milk fat perfect suitable for the production of fresh and bake-off laminated dough pastry. It is made of the finest fresh raw material. It has a specific melting point and behaviour assigned for croissant application. AMF Croissant has an optimised plasticity and consistency over a widespread temperature range and offers sufficient melting resistance at production and fermentation temperatures. In the end product it contributes important natural flavour.



PRODUCT BENEFITS

- ideal texture to pass butter pump without oiling out or water leakage
- recovers fast after mechanical stress
- allowing shorter resting time during lamination process
- limits shrinkage of laminated dough
- gives more resistant fat films
- allows thinner fat films
- number of dough layers 16 – 48 or even higher
- higher volume of baked laminated dough

QUALITY

- constant product characteristics all year round
- does not loose moisture
- free of any irregularity
- product can be labelled as butter
- free of any additives
- fits in clean label end products
- in the baked end product it optimises the shelf life and constant product stability

ASSORTMENT

- can be supplied coloured (carotene)

PACKAGING

- 10 kg blocks fit in common butter pump systems
- ease of use wrap around metal free PE foil
- carton free and on plastic pallets

* mp is a commercial classification, the real product standard is defined by NMR value



Campina Buttergold

Campina Buttergold is experienced in the choice of raw material, adding different melting behaviour to milk fat and processing that our product range has the desired and the best plasticity, firmness and taste. As part of a leading international dairy company with a fully integrated supply chain from cow to customer, we can guarantee reliability of supply. Fresh milk is collected and processed in various Campina factories every day.

Campina Buttergold

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